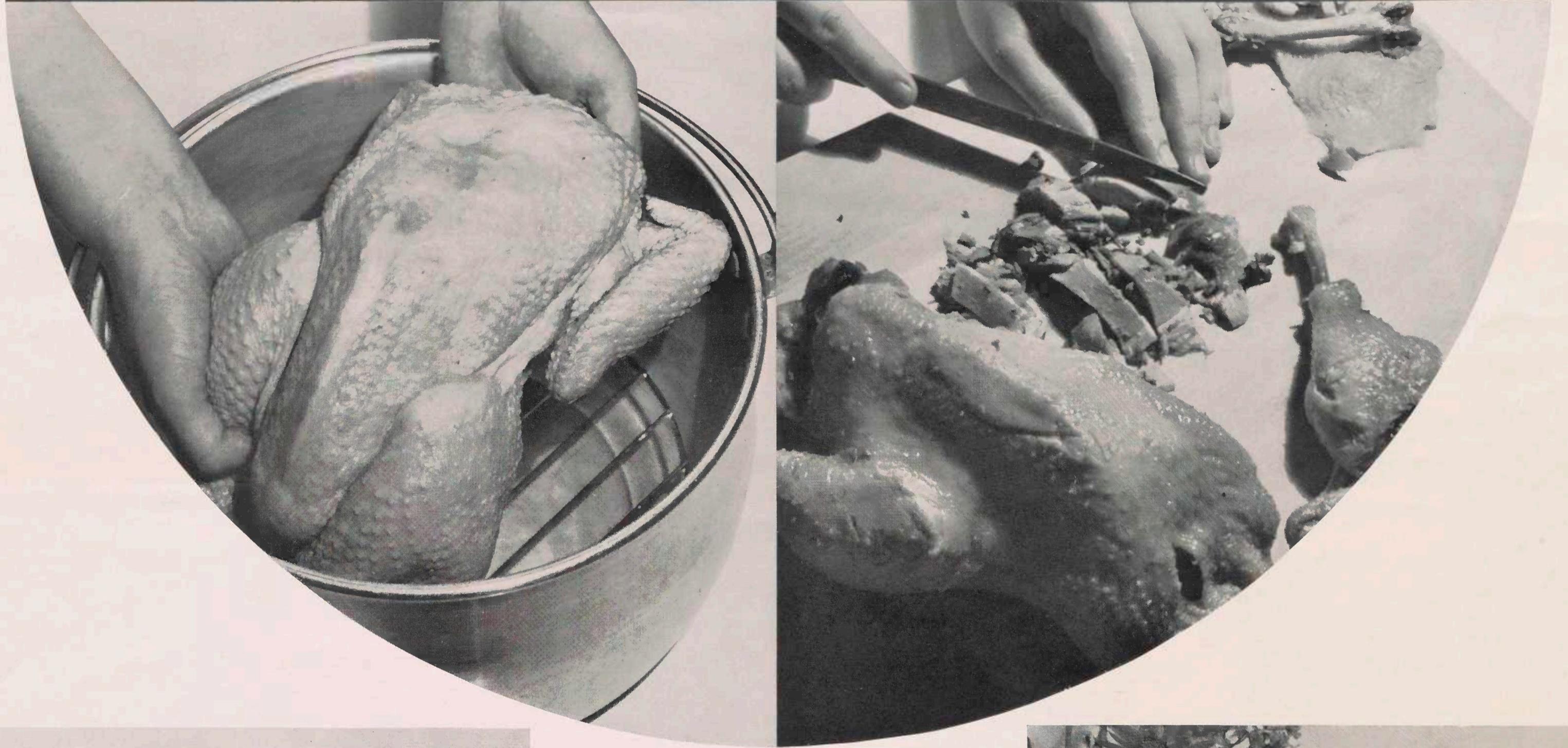


## **Historic, archived document**

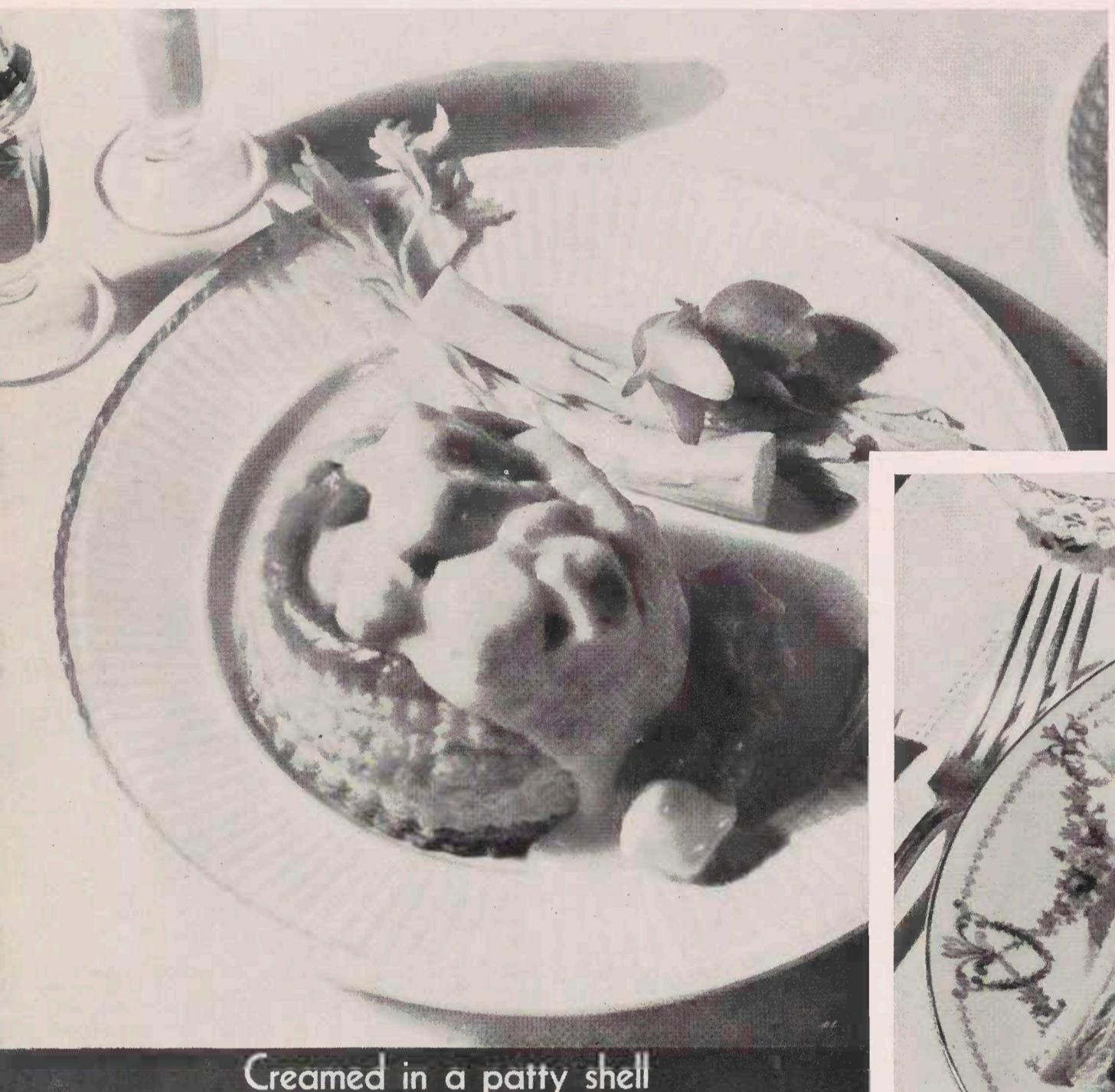
Do not assume content reflects current scientific knowledge, policies, or practices.

# *Stewing a fowl.....*

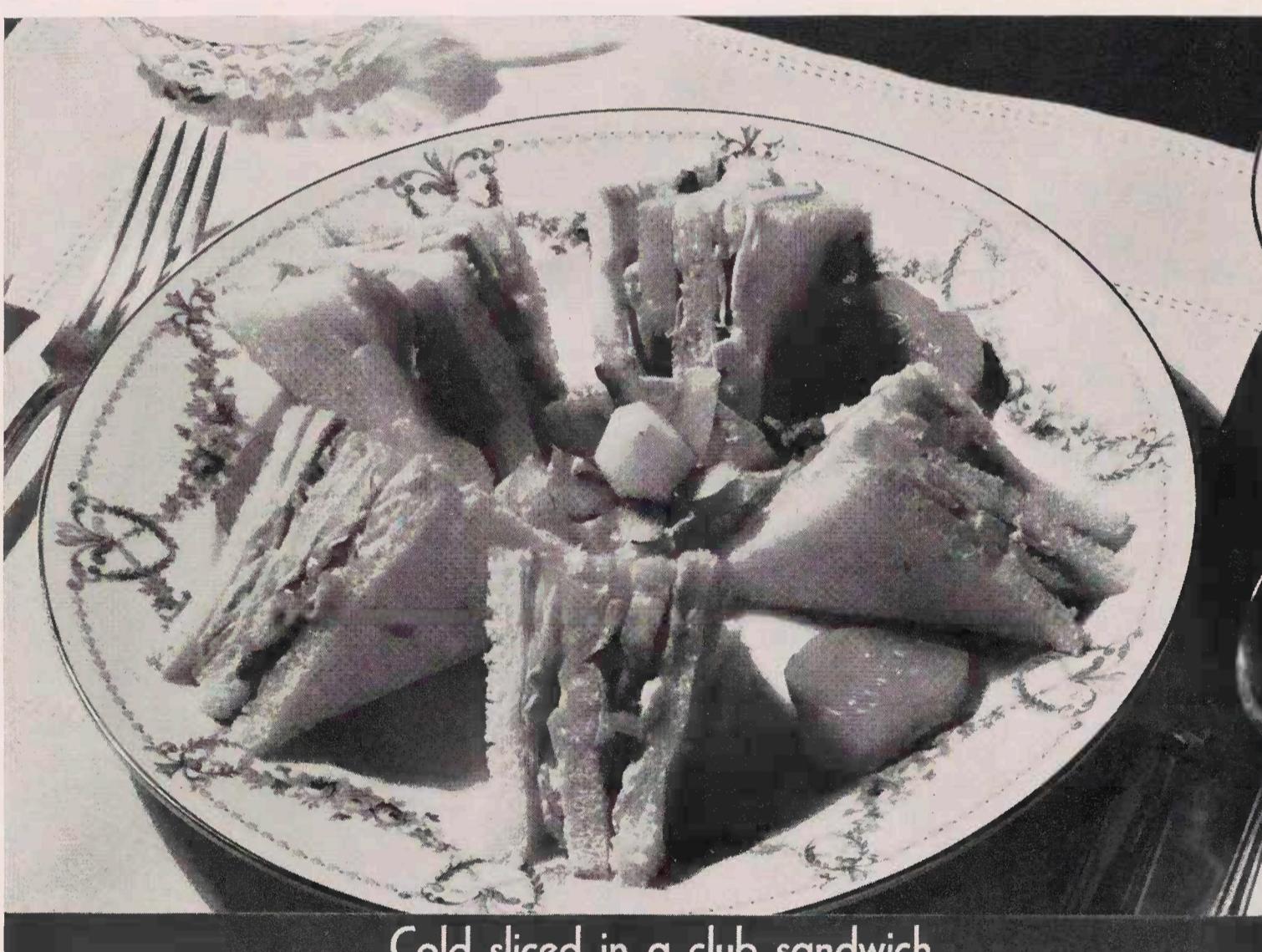
Simmered for 3 to 4 hours, or until tender . . . cooled in the broth . . . cut from the bones—



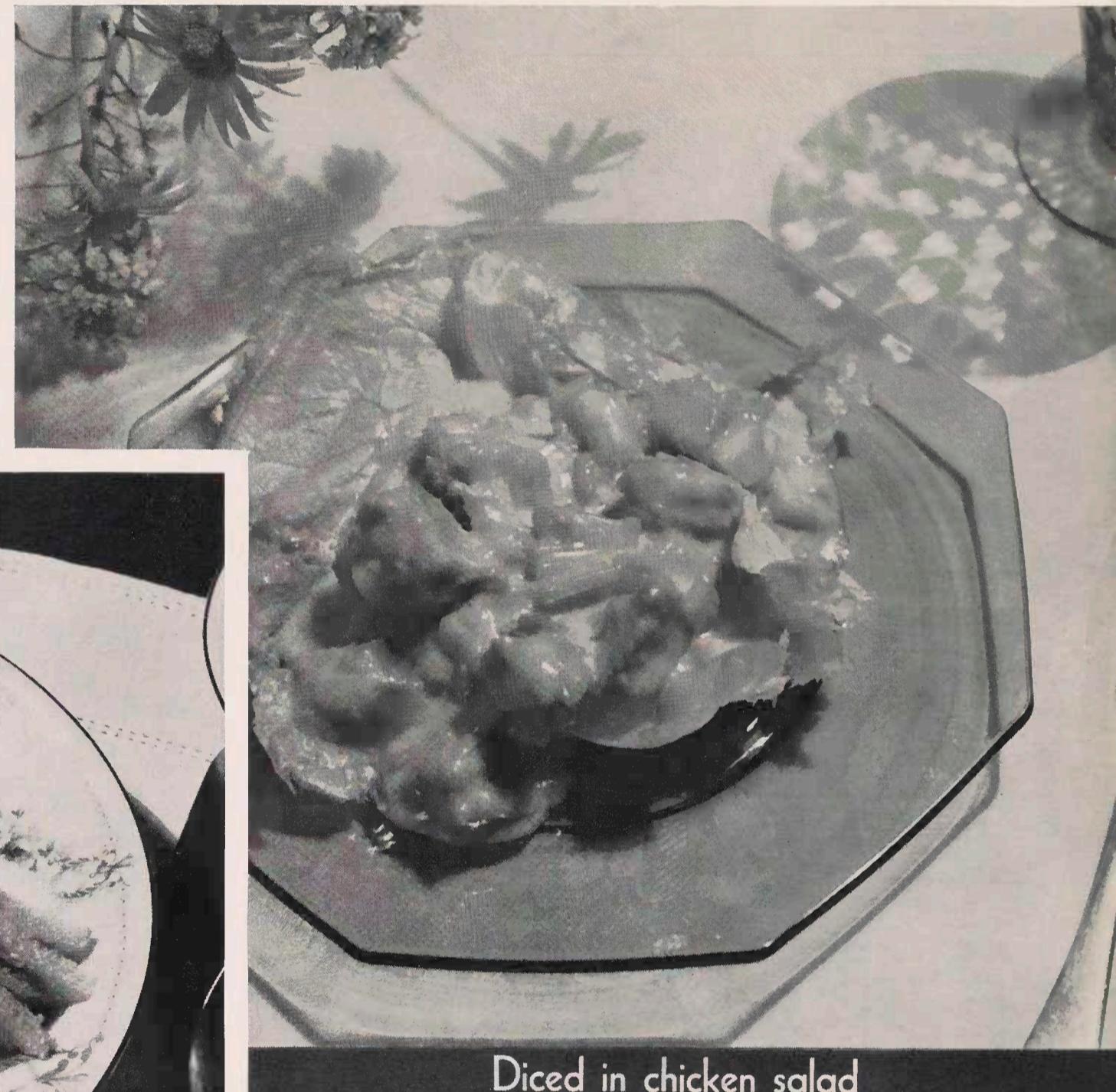
**the start for  
many a  
good dish**



Creamed in a patty shell



Cold sliced in a club sandwich



Diced in chicken salad



Scalloped with spaghetti



Topped with biscuits in chicken pie